

A PLANT-BASED  
& GLUTEN-FREE RECIPE

# Forest Flower



### 3% POTATO PROTEIN WHIPPING BASE (for "Amatika Gavotte Wafer")

2.2g	95% potato protein
4g	Gelcrem cold
69g	Water for the gelatin
75g	Total

Mix the potato protein isolate powder with the cold Gelcrem. Add the water and mix until well combined, which may take a while. Leave it to rehydrate overnight. Whip until firm.  
*Please note: This recipe can be used to replace egg white.*  
 You can also replace this recipe with egg white.

### AMATIKA GAVOTTE WAFERS

25g	Rice flour
50g	Confectioner's sugar
50g	Potato starch
25g	Cornstarch
10g	<b>COCOA POWDER</b>
90g	100% pineapple purée
10g	100% passion fruit purée
55g	<b>AMATIKA 46%</b>
10g	Deodorized coconut oil
75g	3% potato protein whipping base
400g	Total

Mix the rice flour, icing sugar, potato starch, starch and cocoa powder. Heat the pineapple purée and passion fruit purée. Combine it with the AMATIKA chocolate and melted coconut oil. Mix in a food processor. It should have a texture similar to a ganache. Mix together this "ganache" and dry ingredients. Add in the whipping base and mix again. Store in the refrigerator. Spread out over a silicone-coated tray, then bake for 7-8 minutes at 340°F (170°C). Use a spatula to pull the sponge away from the edges of the tray, then leave it as a single sheet or cut it into shapes.



### PASSION FRUIT INSPIRATION PINEAPPLE SORBET

320g	Mineral water
80g	Sugar
80g	Glucose powder DE 33
60g	Hot inulin
5g	Guar gum
5g	Carob gum
200g	<b>PASSION FRUIT INSPIRATION</b>
150g	100% passion fruit purée
1100g	100% pineapple purée
2000g	Total

Carefully weigh all the ingredients. First pour the water into your cooking pot (a saucepan or pasteurizing machine). At 85°F (30°C), add the sugar and glucose powder, At 115°F (45°C), finish the process by adding in the stabilizer- emulsifier mix combined with approx. 10% of the initial portion of sugar. Pasteurize at 185°F (85°C) for 2 minutes. Make an emulsion with the PASSION FRUIT INSPIRATION couverture, then cool quickly to 40°F (4°C). Mix the syrup and fruit purée first by hand and then using a hand blender. Leave the mixture to sit for at least 4 hours. Mix and churn at between 15-20°F (-6°C to -10°C). Store in the freezer at 0°F (-18°C).

### PINEAPPLE, VANILLA AND PASSION FRUIT SYRUP

400g	Victoria pineapple
400g	Sugarloaf pineapple
50g	Brown sugar
8g	Lime zest
4g	Organic Madagascar vanilla pod
80g	100% passion fruit purée
100g	100% pineapple purée
10g	Fresh ginger juice
150g	<b>ABSOLU CRISTAL NEUTRAL GLAZE</b>
1200g	Total

Cut some pineapple into 1cm-thick, 2cm-diameter rings. Mix the pineapples with the brown sugar, zests and vanilla. Place in a saucepan and cook with the lid on. As soon as the pineapple rings' juice has started to seep out, add the passion fruit and pineapple purées, ginger juice and ABSOLU CRISTAL. Bring to a boil. Strain and leave it to reduce until it has the consistency of a syrup.

### ALMOND STREUSEL

95g	Extra fine almond flour
95g	Brown sugar
85g	Rice flour
1.5g	Fleur de sel
75g	Deodorized coconut oil
20g	Mineral water
372g	Total

Mix together the almond flour, brown sugar, rice flour and fleur de sel. Melt the coconut oil at 105°F (40°C). Add the water at 105°F (40°C). Mix together. Spread out evenly onto a tray covered with a perforated mat. Bake at 300°F (150°C) until a warm blond color is achieved.

### AMATIKA AND COCONUT CRUMBLIED STREUSEL

340g	Almond streusel
30g	Grated toasted coconut
50g	<b>55% ALMOND &amp; COCONUT PRALINÉ</b>
80g	<b>AMATIKA 46%</b>
500g	Total

Mix the streusel and add the toasted grated coconut. Melt the AMATIKA chocolate and add the COCONUT PRALINÉ. Mix and set aside. Use immediately.

### 3% POTATO PROTEIN WHIPPING BASE (for "Amatika Foam")

7.5g	95% potato protein
14g	Gelcrem cold
230g	Water for the gelatin
250g	Total

Mix the potato protein isolate powder with the cold Gelcrem. Add the water and mix until well combined, which may take a while. Leave it to rehydrate overnight. Whip until firm.  
*Please note: This recipe can be used to replace egg whites;*  
 You can also replace this recipe with egg white.



## AMATIKA FOAM

10g	Cold inulin	: Mix together the inulin, Natur'Emul and xanthan.
2g	Natur'Emul	: Heat the coconut cream and, pineapple and vanilla purées to 115°F (45°C), add the dry ingredients and
2g	Pure Xanthan Gum	: raise the temperature to 185°F (85°C).
100g	100% coconut cream	: Melt the chocolate.
100g	100% pineapple purée	: Combine a third of the hot liquid with the chocolate to make an emulsion.
4g	Organic Madagascan vanilla pod	: Add the rest of the liquid and mix with an electric mixer to complete the emulsion.
180g	<b>AMATIKA 46%</b>	: Add the whipping base and stir it in quickly.
250g	3% potato protein whipping base	: Pour into a flat tray, cover the surface with plastic wrap and leave to set in the refrigerator.
648g	Total	

## ASSEMBLY AND FINISHING

**AMATIKA Gavotte Wafers:** Make the AMATIKA wafer mixture.

Spread some of it out into 4cm x 50cm rectangles on a non-stick mat.

On another non-stick mat, spread some more mixture into 2-3cm x 12cm rectangles.

Bake the wafers at 340°F (170°C) for 8 minutes and coat them with cocoa butter as soon as they are out of the oven.

Immediately roll the larger strips of wafer around a 4cm ring, and the smallest strips around a very thin rolling pin.

Store in a hermetically sealed box with a moisture absorber.

Prepare the pineapple rings, then cook them, strain them and set aside. Reduce the cooking water and use it to glaze the pineapple pieces.

Make the foam and place it in a syphon. Make the pressed streusel and the sorbet.

Melt the AMATIKA chocolate and spread it on a marble slab. Once it has set, use a cutter to make it into shavings.

Spray some of the shavings with the exotic sauce, then sprinkle them with grated coconut.

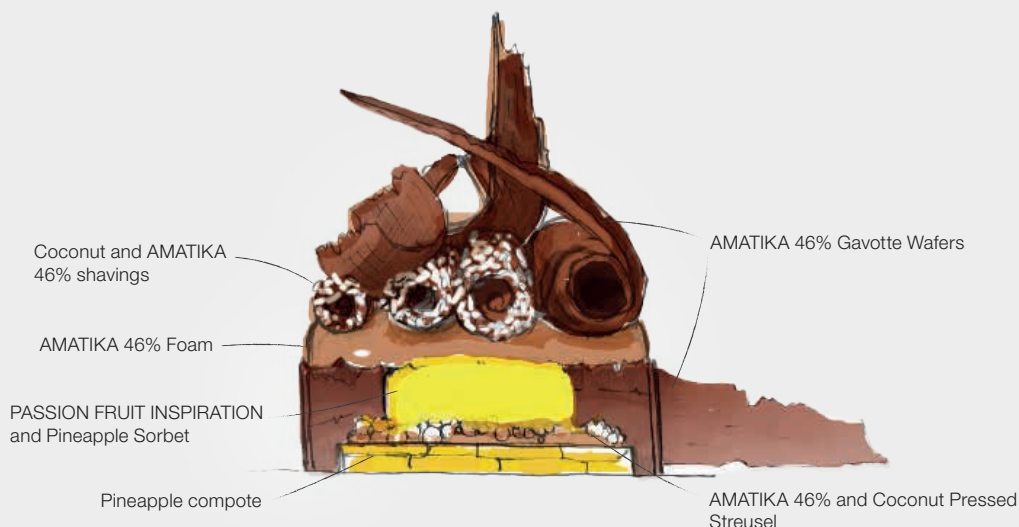
**Plating:** Place some differently sized droplets of vanilla fruit juice and 3 pineapple rings.

Place the rolled wafer on the plate. Garnish with 30g of pineapple compote and place 20g of pressed streusel on top.

Make a scoop of PASSION FRUIT INSPIRATION and pineapple sorbet (approx. 20g) and place it on the pressed streusel.

Cover the pineapple sorbet with AMATIKA foam using the syphon.

Decorate with some wafer pieces and AMATIKA & coconut shavings, and a **Chocolatree "5-model Yule Log shapes (ref. 46911VNR)" decoration.**



## Products used



**AMATIKA 46%**  
COCOA, CEREALS  
& TOASTED ALMONDS  
28074



**55% ALMOND  
& COCONUT PRALINÉ**  
19822